Chili Cook-Off Awards and Criteria

Awards

- **Overall best chili – 1st, 2nd, and 3rd place**: Chili will be judged according to 5 main categories, and awards will be given to the top 3 overall best chili.
- **Spiciest Chili**: Looking for the spiciest chili but still maintaining flavor.
- **People’s choice**: To be voted on by those coming to eat for the day.

Judging Categories

1. **Appearance** – Chili should look appetizing. Consider plating and presentation.
2. **Aroma** – Chili should smell good. This also indicates what’s in store when you taste it.
3. **Consistency** – Chili must have a good ratio between sauce, meat, beans, and/or other ingredients. It should not be dry, watery, grainy, lumpy, or greasy.
4. **Taste** – Taste is the most important factor. The taste should consist of a combination of meat and/or beans, spices, etc. and no particular ingredient should be overpowering.
5. **After-taste** – The aftertaste or bite is the heat created by the various types of spices and or peppers.